

Application for FY18 Equipment Assistance Grant

Deadline: December 4, 2017

One Application Per School Per Piece of Equipment

McCracken County Public Schools Food Service

Name of LEA/SFA

Reidland Elementary School

School Name

Equipment Needed	Focus (see below)	Approximate Cost
Electrolux Air-O Convection Combination Oven	1, 2, 3, 4 5 & 6	\$20,000

Criteria/Focus Areas:

1. Equipment that improves the **nutrition and quality of meals** (e.g. replacing fryers with combination steamer-ovens).
2. Equipment that improves the **safety of food served** in the school meal programs (e.g. equipment that holds food at appropriate temperature).
3. Equipment that improves the **overall energy efficiency** of the school food service operations (e.g. replacing current equipment with more energy efficient equipment).
4. Equipment used to **improve or expand participation** in the NSLP and/or the School Breakfast Program (e.g. mobile carts for alternative meal service options).
5. Equipment that **promotes smarter lunchrooms** (e.g. lunchroom changes that provide more convenience and appeal to the student populations, highlighting healthier choices).
6. **Age of current food service equipment** or lack of appropriate equipment (e.g. current equipment is outdated and limited and limits menu variety).

On the following page, write a paragraph relating to the criteria/focus area(s) you choose:

1. Explain the need and describe how this piece of equipment will change current program operations.
2. Identify the difference that the equipment will make in the school nutrition program.
3. Share how the equipment will improve participation, food safety, energy efficiency, nutrition and quality of meals, or promote smarter lunchrooms.
4. Identify how the equipment will be used in the School Breakfast or National School Lunch Program.
5. Share the process conducted for selecting the school and piece of equipment needed.
6. Identify your timeline to complete the procurement and expenditure activities by Sept. 30, 2018.

1. **Need, change of program operations** — Our school cafeteria needs an additional oven to increase its cooking capacity primarily because it's working to feed more hungry kids. Two and a half years ago our Pre-K-3 school absorbed the Pre-K-3 students from a nearby, in-district school that was closed due to low enrollment. Prior to the merger, our cafeteria served primarily middle class families and had relatively low free and reduced lunch rates with modest School Lunch Program participation. Now, our free and reduced rate is 99.74% with over 90% participation. Feedback from our cafeteria staff suggests we're only not feeding more kids, but that the kids we're feeding are *hungrier*. Our aging equipment, especially our 12-year-old oven, is struggling to keep up with the increased demand, and we do not have the funds to purchase a new, additional oven on our own.
The addition of an Electrolux Air-O Convection Combination Oven would help us meet our school's growing needs by changing the following program operations: The increased capacity would improve our staff's **prep operations** by allowing them to do more prep work ahead of time; it would drastically improve our staff's **cooking operations** by allowing them to cook twice as much food at once, increasing the variety of healthy cooking options (steaming, poaching, stewing, braising, baking), and automating the cooking process; and it would improve **serving operations** through the Electrolux oven's "cook and hold" feature, as well as by increasing the speed at which staff can plate and serve food to students, theoretically giving our kids more time to eat.
2. **Difference in school nutrition program** — The addition of an Electrolux oven will improve the capacity, variety and quality of our school nutrition program. By adding a second oven (this one far more flexible, robust and efficient than our current, 12-year-old model), we will more than double our **capacity** to feed our nearly 600 students. This increased capacity will allow our cafeteria staff to offer our children faster service, while also freeing time for staff to focus on the variety and quality of meals. The Electrolux in particular will expand the **variety** of cooking methods staff can use. Designed with schools and hospitals in mind, it's a convection oven, steamer and/or air fryer equipped to steam, poach, stew, braise or bake healthy meals in large quantities (10 18"x26" pans, or 20 12"x20" pans at a time). With 11 different humidity settings, an "Air-O Flow" heat and fan system and a "cook and hold" function, the Electrolux will also allow for **better quality** meals. The humidity settings will allow for perfectly cooked veggies, tender meats and soft/fluffy/flaky baked goods (even when made with whole wheat), etc.; the Air-O flow system will ensure meals are evenly cooked; and the cook and hold function will keep cooked food at the proper temperature to ensure it's not only safe, but also enjoyable by the time it's served.
3. **Improvement across identified criteria/focus areas** — The addition of an Electrolux oven will improve the **(1) nutrition and quality of meals** by increasing the variety of cooking methods our staff can use, as well as the quality of the resulting meals thanks to the Electrolux's humidity control, Air-O flow heat, and cook and hold features. This oven will also improve the **(2) safety of food served** by making it easier to control the oven's (and foods') proper core temperature and hold cooked food at proper temperatures to ensure it's not only safe, but also enjoyable by the time it's served. Though our cafeteria will still use its 2005 oven, that oven will shift to a supporting role in food preparation and the **(3) energy-efficient** Electrolux will become the primary oven. This shift will decrease our cafeteria's per-meal energy costs. This equipment update will also **(4 & 5) improve our cafeteria's expanding participation**. As a Community Eligibility Provision school with nearly 100 percent of students qualifying for free and reduced meals, our cafeteria already enjoys high participation rates, but we want our kids to also enjoy the food. The Electrolux will improve the quality and variety of what we can offer our hungry kiddos, getting them to eat healthy meals not only out of hunger, but also out of enjoyment and excitement. Last but not least, we've been warned by contractors that the **(6) age of our current oven** combined with the

significant increase in its use due to increased participation means its days are numbered, and that we should relieve the burden on it with the addition of a new, more efficient oven.

4. **Use in SBP, NSLP and ASCP** — The Electrolux will be used daily to serve students during the school day through the School Breakfast Program and National School Lunch Program, and also occasionally after school through the After School Care Program. We have an afterschool program that coordinates with the ASCP to offer snacks to participating students. These snacks are typically fresh veggies or other healthy items that don't require cooking, but hot snacks or meals are served occasionally. As with most of our kitchen equipment, it will be used primarily during the school day in coordination with school day meal programs.
5. **School & equipment selection process** — District leadership, including our food service director, selected our school to apply for an equipment assistance grant based first on student need (our school has the highest free and reduced rate in the district, and has seen a significant increase in participation recently), and second on the age of our cafeteria equipment. Our district food service director spoke with our school-level cafeteria manager and staff to determine what equipment is needed most/what would most improve our identified criteria/focus areas. Together they decided on an Electrolux oven. Our food service director has experience with this particular company and model and has had excellent experiences with both. The projected \$20,000 cost includes the oven and all components, installation, training for staff and a two-year parts and labor warranty.
6. **Timeline** —
 - Early Spring 2018 — Grant award notification & receipt
 - Early Spring 2018 — Vendor bidding process
 - Late Spring 2018 — Vendor selection & purchasing
 - Summer 2018 — Delivery of equipment, installation, staff training
 - August 2018 — Oven will be installed and ready for use by the start of the 2018-19 school year / all procurement and expenditure activities complete nearly two months ahead of the Sept. 30, 2018 deadline
 - *NOTE: With the oversight of our district food service director and finance department, all federal, state and local procurement laws will be followed with fidelity and by the stated deadline.*

APPLICATION CHECKLIST & SCORING FOR EQUIPMENT ASSISTANCE FY17

McCracken County Public Schools Food Service

Name of LEA/SFA

Reidland Elementary School

School Name

99.74%

Percent of F/R for October 2016

Total Score

Criteria: Percentage of F/R for Oct. 2016	Points Possible	Points Awarded
50 – 59 percent	1	
60 – 69 percent	3	
70 – 79 percent	5	
80 – 89 percent	7	
90 – 99 percent	10	
100 percent	11	
Criteria: Priority of Focus	Points Possible	Points Awarded
1. Equipment that improves the nutrition and quality of meals	9	
2. Equipment that improves the safety of food served in the school meal programs	8	
3. Equipment that improves the overall energy efficiency of the school food service operations	7	
4. Equipment used to improve or expand participation in the NSLP and/or the SBP	6	
5. Equipment that promotes smarter lunchrooms	5	
6. Age of current food service equipment or lack of appropriate equipment	4	
Criteria: Paragraph	Points Possible	Points Awarded
Paragraph	30	
Total Points	50 Points Max	

I certify that all the information provided in this application is true and correct and that all local, state and federal regulations regarding procurements and expenditures will be followed. I certify that these purchases are subject to desktop audit and review by USDA and KDE. I certify that all funds will be expended by September 30, 2018, and will be tracked separately from other School Nutrition Program funds. I certify that all USDA required reporting will be completed and maintained on file. I certify that no bids will be piggybacked off another bid for this equipment.


Signature of Superintendent

12/4/17
Date


Signature of Food Service Director

12/4/17
Date